



## Filled Tacos with Ländle Spätzlekäs gratinated

1 pkg of taco shells  
2 chicken breast fillets  
2 onions

marinade

2 teaspoons of paprika powder  
1 clove of garlic  
olive oil  
2 tbsp white wine vinegar  
2 tbsp brown sugar  
1 tbsp hot mustard  
1 teaspoon Worcester sauce  
salt  
pepper  
2 tsp soy sauce  
200 ml of ketchup

herb

½ red cabbage  
100 ml white wine vinegar  
1 tablespoon of sugar

Cucumbers sliced into snakes with a peeler  
Cocktail tomatoes  
fresh parsley

Ländle spaetzle cheese

### Preparing:

Mix the marinade for the meat in a bowl. Slice the onion and place in a baking dish. Cut the chicken breast fillets into strips, place on top, pour the marinade over them and massage in.

Fry at 180 degrees for about 35 minutes so that the meat is tender.

Finely chop the red cabbage and let it steep for at least 2 hours with vinegar and sugar. Knead every now and then.

Quarter tomatoes, cut cucumbers into snakes with a piggy bank.

As soon as the meat is ready, fill the tacos with the marinated red cabbage, tomatoes, cucumber and meat. Sprinkle with Ländle spaetzle cheese and bake in the oven at 200 degrees for about 10 minutes.

Sprinkle with fresh parsley.